Tips on Buying Laboratory Equipment

Two types of laboratory setups are generally used for wine and grape analyses, one based on instrumental analysis and one based on what can be called “wet chemistry.” Instrumental analysis involves the use of highly sophisticated and often expensive equipment which requires skilled personnel to operate. Wet chemistry is usually more affordable and requires more time than money. While the size of a winery’s budget is an important factor in buying equipment, a priority list should be set up within the framework of the budget and purchases made in the order of importance.

Traditional wine and grape laboratory equipment (in alphabetical order) includes beakers/flasks, Cash or Markham still, chromatography, ebulliometer, filtration, forceps and other manipulators, heat source, material heating, material mixing, microscope, pH meter, pipettes, Ripper equipment, refractometers and hydrometers, sample containers, scales, spectrometer, test tubes and racks, titration, volumetric containers, and assorted chemicals and reagents. A new device, Reflectoquant 2, is also discussed.

The smaller winery just getting started would do well to order from one of the many small suppliers with whom you can discuss how you plan to use your material and equipment and get the options and alternatives that will best meet your needs. A smaller supplier will often repack reagents in smaller amounts for what you will need for the near term.